

Get the best,
in every
aspect

MCC Hot full serve
humidified displays
3 shelves



Fri-Jado's MCC Food Displays offer you the best, in every aspect



Up to 75%* more product visibility thanks to clever design.
Because seeing is buying.



Highest capacity in a small footprint: Up to 30% more display
area saves valuable floor space.



Maximum food quality and safety, longer shelf life and less
waste thanks to superior hot & cold holding technologies.
Which at the same time save up to 50% on energy
consumption and costs.



Combine hot & cold displays side by side or back-to-back and
choose from a variety of other options: Self-serve, self-serve
with glass doors or full serve, drop-in or floor models, 3 or 4
levels, a solid back or sliding glass doors for rear loading and
holding technologies optimized for packaged and unpackaged
food.



Made from 99% recyclable components in a solar-powered
factory, and equipped with energy saving hot & cold holding
technologies, the MCC range reduces environmental impact
and lowers your energy bill.

* Compared to the competition according to global ISO standards - TDA ISO 23953

MCC Hot full serve humidified

Features

- 3-level heated and humidified full serve display cabinet
- Designed for unpackaged products
- 24, 36 or 48 inches wide
- Mirror glass sliding doors on the operator side
- Available with underframe or as a drop-in version that can be integrated in any store concept
- Ready to plug in for quick and easy installation
- Underframe available in any RAL color
- Slim shelves with adjustable angle and height
- LED lighting with natural color reproduction on each shelf
- Hot Humidification technology extends shelf life of unpackaged food
- Energy saving hot air recirculation
- Humidification with automatic or manual water fill
- Thermopane glass - increased insulation
- Fixing system for price rails included
- Total presentation area:
 - MCC 24"-3: 8.1 ft²
 - MCC 36"-3: 12.9 ft²
 - MCC 48"-3: 17.9 ft²

Accessories

- Price rail set
- Bumper (underframe models)
- Caster set (underframe models)



Three presentation levels



Hot Blanket holding technology



Maximum food visibility

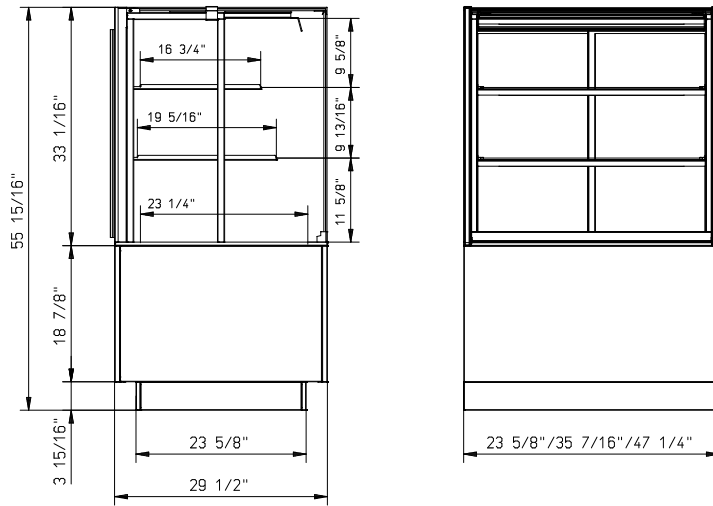


Models on underframe or
drop-in version

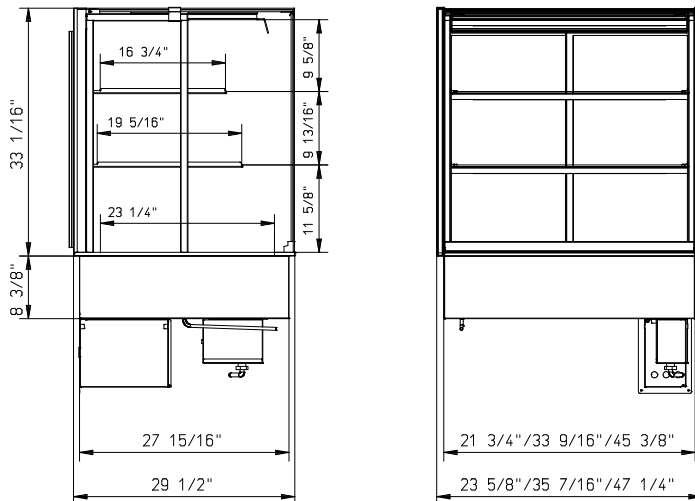
	MCC 24-3 Hot full serve	MCC 36-3 Hot full serve	MCC 48-3 Hot full serve
Width	23 5/8"	35 7/16"	47 1/4"
Depth	29 1/2"	29 1/2"	29 1/2"
Height on stand	55 7/8"	55 7/8"	55 7/8"
Height drop-in above worktop	33 1/16"	33 1/16"	33 1/16"
Weight net / gross	298 / 355 lbs	375 / 445 lbs	452 / 536 lbs
Voltage	1~ 208 V	1~ 208 V	1~ 208 V
Frequency	50/60 Hz	50/60 Hz	50/60 Hz
Power	1.72 kW	2.09 kW	2.79 kW
Max. nominal current	7.8 A	9.4 A	12.7 A
Electrical connection*	NEMA 6-20P	NEMA 6-20P	NEMA 6-20P

* Length power cord appr. 8 1/3 ft

MCC Hot full serve on underframe



MCC Hot full serve drop-in



Specifications and technical data are subject to amendment without notice.

These are basic drawings. For more detailed technical information, please refer to the installation manual at www.frijado.com.

The MCC Hot FS is ETL listed (meets UL standard 197, NSF standard 4 and CSA standard C22.2 no. 109).



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